

GLUTEN-FREE EATING AT WAHACA

NIBBLES & SIDES

Guacamole v £4.95
freshly made every day with avocados, lime & coriander, served with certified gluten-free tortilla chips

add chilli oil & chilli flakes to your guacamole for an extra kick +30p

Mexico city nachos v £4.75
with house salsas, melted cheese, tomatillo & avocado dressing, on gluten-free tortilla chips

Nachos with chorizo £5.75
as above, with Trealy Farm chorizo

Avocado, corn & bean salad v £4.20
topped with toasted pumpkin seeds

Chargrilled tenderstem broccoli v £3.95
tossed in lime juice & ajillo dressing, served with marinated red cabbage

Frijoles
creamy black beans served with; crumbled cheese & crema v £2.85
or
with Mexican style chorizo £3.95

FOR THOSE WITH Milder GLUTEN INTOLERANCES

Sweet potato v ● £3.95
crispy fried chunks, tossed in smoky caramelised garlic mojo de ajo

STREET FOOD

Order two or three per person and you won't go home hungry

Pork pibil s £4.85
slow cooked in citrus & spices, with pink pickled onions

Grilled chicken & avocado £4.95
with ancho rub, guacamole & green tomatillo salsa

Flash-grilled steak £5.10
with chipotle salsa
add grilled cheese +30p

Cactus & courgette v £4.25
with new potato & tarragon
add grilled cheese +30p

Mexican grilled corn v £4.80
with habanero mayo, dusted with finely grated cheese & chilli sugar salt

FOR THOSE WITH Milder GLUTEN INTOLERANCES

The GLT tostada v ● £4.25
guacamole, lettuce & tomato salsa with ancho relish

Pea, ricotta & mint tostada v ● £4.35
with habanero dressing on a crisp blue corn tortilla

Devon crab & avocado tostada ● £5.75
dressed in habanero mayo, served with pick pickled onions

Plantain tacos v s ● £4.60
with sweet & spicy chipotle & crumbled feta

Sweet potato & feta taquito v ● £4.75
with caramelised onion, salsas & chiptole mayo in a crisp blue corn tortilla

BIGGER FOOD

Burritos and grills for when you just don't want to share

Grilled achiote chicken £12.85
marinated in citrus & spices, served with green rice, pink pickled onions & slaw

Bavette steak £13.75
served medium rare with green rice, ancho relish & fresh slaw

Cactus & courgette enchiladas v £9.50
with new potato, tarragon, melted cheese, green rice & a mixed leaf salad

Grilled chicken enchiladas £10.85
with melted cheese, green rice & a mix leaf salad

Mexican bowl
everything we love about Mexico in a bowl; black beans, green rice, slaw, fresh salsas and crema
— Pork pibil £7.55
— Grilled chicken £7.75
— Sautéed corn, tenderstem broccoli £7.15 v

The Sonora salad
corn & black bean salsa & mixed leaves. *Ask your waiter for it without the flour tortilla bowl or spelt*
— Chargrilled steak £9.50
— Yucatecan grilled chicken £9.25
— Avocado & feta £8.75 v

DIY TACO BOARD

Chargrilled bavette steak
with grilled fundido cheese, guacamole, fresh slaw, black beans & salsas

Served with 6 corn tortillas, for one, two or more to share
£16.25

DESSERTS

Mexican inspired puddings to finish. One spoon or more?

Ice cream v £5.00
your choice of 3 flavours
— Salted caramel & chocolate
— Black coconut
— Vanilla
— Raspberry sorbet

Add a drizzle +40p
— Chocolate sauce
— Cajeta caramel sauce
— Hibiscus syrup

v = vegetarian

s = can be spicy

● = fried dishes

Please see the note for those with milder gluten intolerances

WAHACA

Discover the vibrant and delicious market food of Mexico



@wahaca

GLUTEN AT WAHACA

We've designed this menu to help you choose dishes based on your own special relationship with The Big G. We've split items that are gluten-free and those which have no gluten but have a higher risk of cross-contamination in our, or our suppliers' kitchens, for those with milder intolerances.

OUR KITCHEN POLICY

While we make every possible effort to avoid cross-contamination of ingredients, it is not a factory production environment and we cannot guarantee your dishes will not have come into contact with a wheat-based product.

If you are at all concerned please notify a manager who will explain our procedures and do anything we can to go the extra mile.

FOR THOSE WITH Milder GLUTEN INTOLERANCES

Some dishes – whilst not containing any gluten in their ingredients – are cooked in our fryers. Whilst our fryers are cleaned and filled with fresh oil regularly, they will have also been used to cook products containing gluten during a service. Some dishes also contain ingredients that our suppliers cannot guarantee contain no traces of gluten as a result of their production environment. Dishes marked with a dot (●) should be avoided if this level of cross contamination may affect you or if you suffer with coeliac disease.